

serra

SUNDAY BRUNCH

COCKTAILS

MIMOSA
Pol Roger Brut Réserve,
orange juice

26

SHERRY COBBLER
Diplomático Planas, Tio Pepe Fino sherry,
cacao, raspberry, lemon

23

SERRA BLOODY MARY
Ketel One Vodka, house Bloody Mary mix,
Ren's salt & spice

20

NON-ALCOHOLIC COCKTAILS

FRUIT CUP
Everleaf Forest, spiced apple,
mixed berries, mint

14

GIANT OF SEQUALS
HerbAll, Divino Rosso,
grapefruit, bitters

15

BAKERY & SWEET PLATES

VIENNOISERIE
croissant | pain au chocolat |
pain aux raisins

7

BAKERY BASKET
butter & preserves

18

**BRIOCHE
FRENCH TOAST**
caramel, vanilla

22

PANCAKES 🌱
pecan praline, Chantilly,
candied pecans

18

EGGS

TURKISH EGGS beetroot tahini, fattoush, chilli, pistachio 19

CRUSHED AVOCADO ON TOAST free-range eggs, chilli oil 20

EGGS BENEDICT / FLORENTINE / ROYALE hollandaise 18

SHAKSHUKA 🌱 baked eggs, spring greens, asparagus 20

OMELETTE Dorset crab, spring onion, lemon 20

SAVOURY

GRILLED SEABASS artichoke, agretti, saffron, mussel broth 42

GNOCCHI courgette, basil, peas, Pecorino Romano 19

HALF CHICKEN Calabrian chilli, lahanosalata cabbage 40

TORTILLA potato, pepper, fresh herbs, feta 22

MERGUEZ SAUSAGE & EGG CROISSANT tomato, za'atar 17

BACON CHOP fried egg, salsa verde 24

LIGHT BITES & SALADS

NDUJA FLATBREAD Cime di Rapa, ricotta 18

BLACK TRUFFLE FLATBREAD asparagus, feta 24

WILD ROCKET & SWEET GEM SALAD shallot, Parmesan 9

PUNTARELLE SALAD 🌱 anchovy, pecorino 16

LOBSTER ROLL sauce vierge, citrus mayonnaise, caviar 30

WATERMELON SALAD pickled watermelon, feta, mint 12

BITTER LEAVES orange, grain mustard 9

FRUTTI DI MARE

SEAFOOD PLATTER ½ lobster, oysters, prawns, mussels, scallop 75

GOLDEN OSCIETRA CAVIAR 30G eggs, sour cream, blinis 126

SEVRUGA CAVIAR 30G eggs, sour cream, blinis 142

SIDES

BLACK CABBAGE chilli, garlic, lemon 10

FRIED POTATOES saffron aioli, Parmesan 12

JERSEY ROYALS Estate Dairy butter, dill 9

WYE VALLEY ASPARAGUS olive oil, lemon 13



PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Chef de Cuisine, Alex Povall, partners with local farms and purveyors to source fresh, seasonal products throughout the year, such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.



SPARKLING

Nyetimber Blanc de Blancs 2017 Sussex, England	30 / 155
Laherte Frères Rosé de Meunier NV Champagne, France	33 / 165
Ruinart Blanc de Blancs NV Champagne, France	50 / 250
Dom Pérignon Brut Vintage 2015 Champagne, France	75 / 425

JUICE

Freshly Squeezed Orange	9
Freshly Squeezed Grapefruit	9
Apple	9
Carrot	9

JUICE BY JUICE HQ

Detox & Glow apple, cucumber, spinach, parsley, lemon, ginger	12
Iron Man pineapple, apple, carrot, beetroot, ginger	12
Royal Blush pink grapefruit, orange, lemon, cayenne pepper, turmeric	12
Green Magic apple, celery, orange, spinach, lemon, ginger	12

SMOOTHIES

Mango maca, peach	11
Strawberry goji, banana	11
Spinach mango, matcha	11

COFFEE

Americano	5
Espresso	5
Macchiato	5
Cappuccino	6
Latte	6
Hot Chocolate	6

TEA AND INFUSIONS BY JING

Assam Breakfast	5
Earl Grey	5
Darjeeling	5
Jasmine Pearl	5
Sencha	5
Ceremonial Matcha	5
Peppermint	5
Chamomile	5
Lemongrass and Ginger	5
Rooibos	5
Raspberry Rose	5